



FRANCOLI U.S.A.



ANTICA HIRPINIA TAURASI

The story began in 1959 with the foundation of the first winery in Taurasi. Today, Antica Hirpinia is a private cellar, led by a group of friends who took over it in 2016 to realise a common dream: to produce the finest wines in the area. Their first step was to appoint Riccardo Cotarella as their enologist and Valeria Cesari as their consultant.

REGION: Taurasi, Campania

APPELLATION: DOCG

VARIETAL: 100% Aglianico

ALCOHOL: 13.5%

AWARDS:

90 Points The Wolf Post

Mundus Vini 22nd Grand International Wine Award Meininger 2018 Silver Medal

Mundus Vini 24th Grand International Wine Award Meininger 2019 Silver Medal

Decanter 92 Points Silver Medal on 2015 vintage

WINEMAKING:

Soil Composition: Clayey - calcareous

Vine Training Method: Radial, cordon trained

Elevation: 1476 ft.

Vine Exposure: East

Harvest Time: Last week of October – first week of November

Fermentation Container: Stainless steel

Length of Alcoholic Fermentation: 15 Days

Malolactic Fermentation: Yes

Type of Aging Container: Barrique and cement

Length of Aging Before Bottling: 12 Months in

French barrique and 12 months in cement

Length of Bottle Aging: 2 Years

TASTING NOTES:

Elegant, strong, with perfect body and big shoulders. On the nose it is powerful, rich of ripe, and pulpy red fruits, immediately followed by dark spices like cloves and coffee. The long flowery finish is guaranteed.

FOOD PAIRINGS:

Braised meat, chops, roasts, and wild game.

